



TORRE ROSAZZA

# Picolit

FRIULI COLLI ORIENTALI

DOCG

**One of the Friulian Enologic prides. In Torre Rosazza we can count on the greatest extension of “Picolit dei Colli Orientali del Friuli” vineyards. This wine possesses a special and symbolic value that underlines a deep connection with the area, that has been established by the estate since its origins. Picolit vineyards are scattered all across the estate, in areas with greater exposure to the south and west. One of our first vineyards has been cultivated in Picolit since 1978.**

GRAPES	Picolit
GRAPE YIELD	40 quintals/hectares
AREA	Friuli Colli Orientali (Manzano Hills)
ALTITUDE	Terracing Height: 120-180 m asl
GRAPE TRAINING	Sylvoz and guyot
PLANTING DENSITY	3.000 trees/hectare
AGING	at least 24 months in French oak tonneaux
VINTAGE	2018
FIRST VINTAGE	1986
ANALYSIS DATA	Alcool 15 % Residual sugar 74 g/l
AGING POTENTIAL	10-15 years

## Production area

“Ponca” is the typical element of our soil: a sedimentary formation integrally made of clayey marl alternating with layers of sandstone. The “Ponca” shows low fertility and good capacity to hold water, gives unques features to the grapes and the wine such as full-bodied taste and colour, tannins, and minerality. The location of the vineyards on terracings, the Ronchi (top of the hills), and the perfect exposure allow the full ripening of the grapes. Ventilation is good thanks to the “Bora” and the winds coming from the Adriatico Sea. The remarkable temperature range between day and night makes the grapes more flavoured and sugary.

## Winemaking

The grapes are harvested late by hand in the second / third decade of September and then placed in the drying room: drying takes about 60 days. In this period the grapes lose about 40% of their weight.

Then, the bunches are pressed whole and the must thus obtained carries out a static decantation. It ferments part in stainless steel tanks and part in oak barrels. This is followed by aging in French oak tonneaux for at least two years.

## Taste

COLOUR: bright gold.  
BOUQUET: The delicate and captivating scent is reminiscent of honey, custard and white peach.  
PALATE: Fascinating compact texture and pleasant and intense sweetness.

## Pairing

Perfect “meditation” wine that goes perfectly with tasty, spicy and blue-veined cheese or even dried pastry. Suggested serving temperature: 10-12° C.

